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## ***Crescent City Gumbo***

Chef Charlie Metzger

### Ingredients:

2 cups onions, diced	2 tbsp gumbo file
1 head celery, diced	1 tbsp cayenne pepper
3 large green sweet peppers, diced	3 bay leaves
1 ¼ # butter	2 tbsp granulated sugar
2 cups flour	3 tbsp worchestershire sauce
1 # andouille smoked sausage	1 tbsp tabasco sauce
1 ½ # tasso (Cajun smoked ham)	2 cups okra, cut into ½ inch disks
3 - 4 medium garlic cloves, chopped	1 cup fresh tomato, chopped
1 cup tomato puree	2 # crawfish tail meat
6 qts duck or chicken stock	24 oysters shucked, save liquid
2 tbsp Cajun spice	2/3 cup parsley, finely chopped
1 tbsp oregano, dry	3 cups basmati rice, cooked
1 tbsp thyme, dry	

### Directions:

In a large (8-12 qt) heavy duty pot slowly melt the butter. Add the celery, onions and half of the green peppers. Saute on high heat for 3 minutes, stirring frequently. Add the garlic and saute for 1 minute. Add the andouille sausage and tasso. Saute for 3 minutes and reduce heat to low. Add 2 cups flour and stir until the flour is completely combined. Cook for the roux for 5 minutes, stirring frequently. Add the tomato puree, stock and the next 10 ingredients. Stir to combine, bring to a boil, then reduce heat to simmer. Add the fresh tomato and crawfish. Simmer for 30 minutes. Add the remaining peppers, oysters, oyster liquid and parsley. Simmer for 5 minutes.

Serve with 1 tablespoon of cooked rice. Serves 20.